

REP

ELECTRIC CONVECTION OVEN FOR PASTRY

REP 084 / 104 S



8 / 10 x (60 x 40)

COOKING AND OPERATING MODES

- 30 - 300°C convection
- Convection with humidifier
- Steam up to 100°C
- Automatic with pre-set recipes
- Programmable with 99 programs, with automatic 4-cycle sequence
- Timed
- Continuous

CONTROL FUNCTIONS

- High visibility alphanumerical displays
- Dedicated key for managing 4 cycles, with displaying LED
- Dedicated key for direct access to cooking programs
- Scrollers with Push function to confirm the parameters
- Manual cavity pre-heating
- Self-diagnosis before starting the unit with fault description and acoustic alarm
- Manual control of humidity in cooking chamber (This allows you to set the amount of water that will be introduced into the oven to obtain the desired level of humidity)
- Programmable and automatic cavity vent opening with function for quick evacuation of humidity
- Autoreverse (automatic reversal of fan rotation) for a perfect even cooking result
- Easily accessible software parameters for a custom-made oven pre-setting
- Standard semi-automatic washing program
- Two speed fan; reduced speed reduces power
- Power reduction
- Core temperature controlled by a multipoint meat probe with 4 detecting sensors (optional)
- External connection of core probe
- Manual controls for: Humidifier - Cavity fast cool down with auto-stop at 50°C - Cavity lights - Manual cavity vent control
- **IPX3** water protection
- Connection for energy saving system SN (optional)
- **SERVICE** program for: PC board auto-test, check of internal probes setting - Check oven operating hours for all main maintenance functions
- **ENERGY SAVING** device for reduced energy consumption



STANDARD EQUIPMENT

- Side runners

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **KSC 004** - Multipoint core probe - Ø 3 mm.
- **SN** - Extra charge for energy saving system connection
- **RPS** - Right hinged door

CONSTRUCTION DETAILS

- Stainless steel cooking compartment with long radius rounded corners for a perfect cleaning
- Cooking compartment 25 mm thermic insulation
- Thermic brake between cooking compartment and the oven front panel
- Double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- Hinged inner glass for perfect cleaning
- Double opening door handle
- Push-in type oven front panel seal made with heat and age resistant silicon rubber
- Built-in door drip tray collecting the condensate into the oven drip tray
- Opening fan protection cover for a proper cleaning of fan wheel

ELECTRIC HEATING SYSTEM

- Cooking compartment heating elements of armoured INCOLOY 800 type

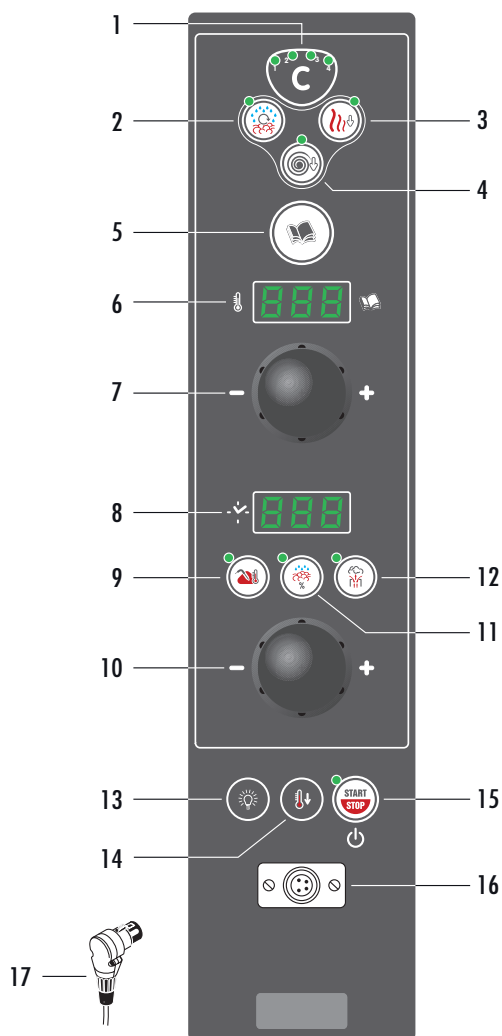
SAFETY FEATURES

- Cooking compartment safety thermostat
- Cooking compartment safety device for pressure built-up and depression
- Fan motor thermic protection
- Mechanical door switch
- Component cooling system with overheat display control

ACCESSORIES

- **LD 25** - Hand shower with stainless steel hose, fittings and connections - 2,5 mt.
- **USB** - USB pen with software update
- **RKC 044** - Extraction hood with air-cooled condenser (900 x 1005 x 300 h - AC 230 V / 0,25 kW)
- **RKA 044** - Extraction hood without air-cooled condenser - Duct to the outside is required (900 x 1005 x 300 h - AC 230 V / 0,25 kW)
- **RSR 104** - Stainless steel floor stand (900 x 660 x 750 h)
- **RSP 104** - Stainless steel floor stand with side runners (900 x 660 x 750 h - 7 x 600 x 400)
- **RAU 104** - Stainless steel holding cabinet with electromechanical controls, humidifier and side runners (900 x 660 x 750 h - 6 x 600 x 400 - AC 230 V / 2,6 kW)
- **CD 002** - Stainless steel trolley to hold complete washing system - Capacity 2 tanks of 10 lt.
- Two step locking mechanism for safety
- Special and marine voltages

- **DLO10** - Combiclean - Alkaline cleanser (tank 10 l.)



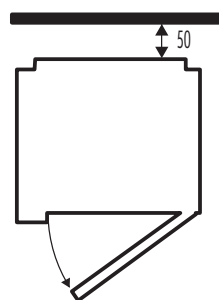
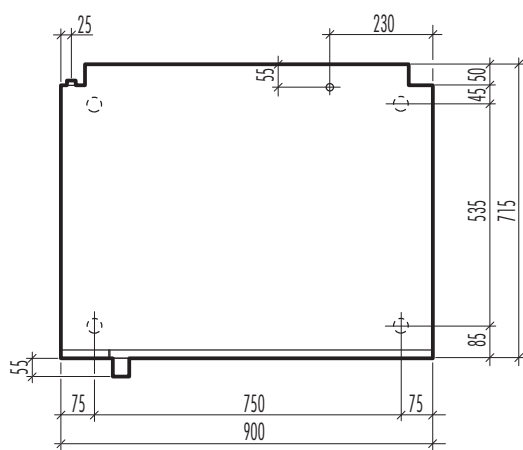
- 1 - Cooking cycle button
- 2 - Continuous steam key
- 3 - Normal/reduced power selection key
- 4 - Reduced speed button
- 5 - Cooking/recipes programs button
- 6 - Display showing cooking chamber temperature and the program/recipe
- 7 - Temperature setting/selection knob
- 8 - Display with cooking time (remaining/set), product core temperature display (real/set), humidity display
- 9 - Button for cooking with core temperature probe
- 10 - Knob for setting/selecting time/core temperature
- 11 - Button for humidity control, manual humidifier button
- 12 - Button for cavity vent
- 13 - Oven lights key
- 14 - Button for fast cooling with door open
- 15 - Main switch - Start/Stop button
- 16 - Core temperature probe connection
- 17 - Core temperature probe

TECHNICAL DATA		REP 084 / 104 S
External dimensions	mm	900 x 715 x 970 h
Dimensions with packing	mm	985 x 816 x 1150 h
Weight - Gross / Net	Kg	107 / 97
Total electric power	kW	14,5
Chamber heating output	kW	14
Fan power	kW	0,4
Power supply voltage	V	3N AC 400 V - 50 Hz

CAPACITY (60 x 40)	Distance between layers (mm)
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mod. 084 - **8 x (60 x 40)** - 95 mm

mod. 104 - **10 x (60 x 40)** - 75 mm



Steam trap 